ADVERTISEMENT

Rid Yourself of Constipation

With a Delicious Nature Food!

Constipation can be relieved permanently in the simplest way imaginable. If you will eat Kellogg's Bran, cooked and krumbled regularly, you will find yourself freed from this annoying and dangerous condition. Your physician will indorse the use of Kellogg's Bran for constipation. We guarantee that it will give permanent relief provided you eat at least two tablespoonfuls daily. For chronic cases, eat as much as is necessary. Besides, it will free the breath from disagreeable intestinal coders and clear up pimply skins!

You should know all about Kellogg's

as is necessary. Besides, it will free the breath from disagreeable intestinal odors and clear up pimply skins!

You should know all about Kellogg's Bran, cooked and krumbled. It is not only a wonderfully beneficial nature food, but it is a delicious cereal, eaten as a cereal with milk or cream and see a cereal with milk or cream and sugar, or sprinkled on your favorite sugar, or sprinkled on your favorite cereal. Kellogg's Bran is used in the

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Draperies and Wicker Furniture

This is the "Sale of Sales." Never before have we made such drastic reductions in our finest grade goods. We're "cleaning up" be-fore taking stock. Here's your chance—come

Genuine Reed Rocker Fine quality and very durable, with high, emfortable back and cane seat. Every home ceds one—while they last—

\$5.98 Exactly Like Cut

YARD WIDE Poplin 49c A Yard

YARD WIDE

Scrim WHITE, ECRU, 9C A Yard

Shades ALL PERFECT— White, Ecru and Green 49C Each

Curtains With Edge, Full Width and Length

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Tapestries HEAVY GRADE DARK COLORS \$1.49 A Yard

BEAUTIFUL

Cretonnes

15c vp

50-INCH

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Fashion goes South and the January Harper's Bazar goes with it. Here are the cos-tumes that smart Parisiennes will wear on the Riviera; here Fifth

Avenue creations that will decoevening gowns, suits, hats,—even parasols. And besides fashions, the January And besides rashions, the January
Bazar gives you articles and fiction
by W. L. George, G. K. Chesterton, Cosmo Hamilton, Compton
Mackensie and Mildred Cram.

Now on the Newsstands

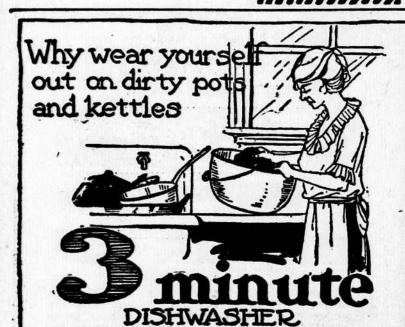




Tetley's Orange Pekoe is the result of the most careful selection and skillful blending of young, tender, top leaves of aristocratic tea plants.

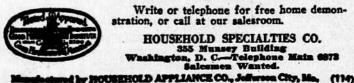
Makes good TEA a certainty

Only in Tetley's do you always find the delightful fragrance, appetizing flavor and keen satisfaction of true Orange Pekoe. 300 cups to the pound.



The 3-Minute Dishwasher washes, dries and sterilizes old, hord, dry, greasy pots and hettles—as well as dishes—without your putting hands into water. Get a 3-Minute Dishwasher and stop pot and kettle drudgery.

Price, \$7.50 complete.



New Lace Bodice Is Popular

BY ANNE RITTENHOUSE.

Who started the long-waisted lace vivid underslips of chiffon, a fabbodice fashion? It came to the sur- ric which seems to have taken new face quickly and is now regarded as life unto itself since the season de-



one cup of boiling water and a pinch

EFFICIENT HOUSEKEEPING

BY LAURA KIRKMAN.

Two Good Home Dinners. Your family will like the following simple but delicious dinners:

Celery Olives
Hot Pot of Mutton en Casserole
Spice Cakes with Chocolate Sauce
Coffee
Hot Pot of Mutton en Casserole.—
Hot Pot of Mutton en Casserole.—
Cut two pounds of stewing mutton into small pieces, sprinkle flour over

Spice Cakes with Chocolate Sauce—
Hot Pot of Mutton en Casserole.

Hot Pot of Mutton en Casserole.

Cut two pounds of stewing mutton into small pieces, sprinkle flour over them and fry them in hot bacon fat. Cut six large pared potatoes into sand boil them until almost not, the drain them, rinse in cold water and drain again. Cut two large onions into slices, parboil them also until just beginning to become tender, and drain. Place a layer of the fried dimershale casserole, add a layer medium-sized casserole, add a layer medium-sized casserole, add a layer medium-sized casserole, add a layer of the fried of the meat—alternating the layers until all the materials are used. Season each layer as you add it, with solt and pepper. Have the top layer of open a cant pin of cannel soop (chicken or consomme will do) to which you have added two tables spoons of tomato catsup. Cover the dish and cook in a moderate oven for two hours. Serve hot in same Solic Cakes with Chocoplate Sauce.—

Spoons of tomato catsup. Cover the dish and cook in a moderate oven for two hours. Serve hot in same Solic Cakes with Chocoplate Sauce.—

Cream together two tablespoonfuls of the train of the cuttards one of ground allspice. Season each of ground slispice. Season of ground slispice, supposed the cuttards of the cuttards of the same spoon con formal slispice. Manager contents will come out as delicious as fresh bad. (This method of heating the cuttards of the same proposed of the same proposed of spoons of the cuttards of the same proposed of ground slispice. Manager contents will come out as delicious as fresh bad. (This method of heating the cuttards of the same proposed of the same proposed of ground slispice. Manager contents will come out as delicious as fresh bad. (This method of heating the cuttards of the same proposed of the

Things You'll Like to Make



To make the unusual trimming shown on this hat you will need Measure the distance from the inside of the underbrim, up over the brim and up to the top of the crown. Double that amount and add sufficient to make a pleasing sized bow at the top. Cut the strips of lace into halves. Wire the edges of both pieces. Stitch one end of each band to the inside of the crown. Bring it out under the brim, over the brim, up to the top of the crown. Tack both pieces at the top. Make the bow and this unusual trimming has made a delightfully chic chapeau. FLORA.

Carrot and Bread Soup.

Scrape and cut in slices one-half pound of carrots and cook in one-fourth cup of butter with the white part of two leeks and one small sliced onion until the onion begins faintly to color the butter. Put in Ostrich, by the way, in all colors black lace about ten inches wide.

part of two leeks and one small sliced onion until the onion begins faintly to color the butter. Put in a saucepan two cups of water or stock and one-half cup of fine crumbs; let simmer until the vegetables are all soft enough to be put through the colander. After pressing add the whole to one quart of thin white sauce made by thickening a quart of milk with one-fourth cup each of butter and flow, seasoning to taste. Garnish with cress or

In Local Shops.

Aprons for ladies' maids are so be witchingly pretty these days that one wishes one might act as lady's maid to somebody. There are some made of very heavy but good quality cotton net, with the hems double, and the straps likewise double. With them go scalloped collar and cuff sets, also made of the double net.

And sometimes a little cap also of
the double thickness of net. The
mesh is big.

Hats of velvet show flowers of the ame material applied with gold hreads, in an irregular sort of one-wo-three stitch.

Chamois gloves are made with soft, wide cuffs lined with white kid. Sometimes the edge of the cuff is turned back on itself. Black silk is fashioned into a lovely neglige, voluminous and soft. It is trimmed with thick gray swans-

Menu for a Day. BREAKFAST Oranges. Cereal. Bacon. Baking Powder Biscuits. Coffee.

LUNCHEON. Sweet Potatoes and Oyster Croquaettes. Boston Brown Bread Sandwiches. Canned Peaches. Cocos. DINNER.

Roast Mutton with Onion Sauce. Sweet Potatoes. Creamed Celery. Pumpkin Pie. Cheese. Coffee.

HOME ECONOMICS.

BY MRS. ELIZABETH KENT.



(Copyright, 1922.)

THE HOUSEWIFE'S IDEA BOX

Ti Freshen Stale Rolls or Biscuits.



With the Genuine Roquefort Flavor CHEESE



A Sandwich made with

"Pimiento Mays"

A Salad Dressing, Will Have an Improved Flavor

25c Jar Sold by Grocery Stores

One of the Broadway **Delicatessen Products**

BEAUTY CHATS

BY EDNA

KENT FORBES.

Chapped Hands.

At this season and for several months to come one of the most common complaints that I hear is about chapped hands and chapped lips. The chapped hands and chapped lips. The chapping lips can be avoided in winter by using a lip stick of white cold cream, which comes specially for the purpose and which, since it contains no coloring, is not "make-up," and, therefore, can be used by any one.

But chapped hands are more difficult, because a grease cannot be used on them during the day, and at night only if you wear special gloves to keep the oil from staining the bed linen. Therefore, such a cosmetic as the honey-almond lotion is invaluable, because it is absorbed into the skin, softens and nourishes it and, incidentally, bleaches it white, yet contains no grease at all.

It is a little bit difficult to make:

Cranberry and Apple Mound.

Cook together one pint of cran-berries and four good-sized apples in barely enough water to keep from burning. As soon as the apples are soft sift both through a colander, measure the resulting pulp and for measure the resulting pulp and for each pint of pulp add one cup and one-half of granulated sugar and the juice of one lemon. Return to the fire and stir until the sugar is dissolved and let simmer slowly for five minutes. Let cool, add to the mixture the unbeaten whites of two fresh eggs and beat the whole thing long and vigorously until stiff. Pile into sherbet glasses, or mold in any fancy shape. Serve with a custard sauce made of the yolks of the eggs.

Shirred Eggs With Asparagus. Drain one can of asparagus tips,

butter four individual shirred egg dishes and divide the asparagus between them. Break two eggs into each dish, sprinkle with salt and pepper and dot with small pieces of butter. Bake in a moderate oven for about seven minutes.



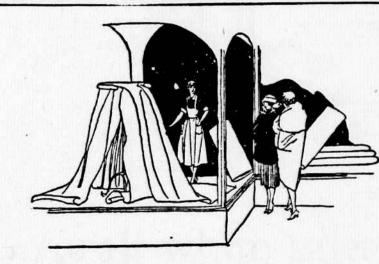
Wheatena The Cereal that Tastes Good"

Your Grocer Sells Wheatena-Recipe Book Free.

The Wheatena Company.

Wheatenaville,

Rahway, New Jersey.



At all white sales



When looking for bargains, remember there is no saving in the long run unless you are getting real quality and good looks into the bargain.

At all white sales make a point of asking for Fruit of the Loom, because—it is durable, smooth and fine, can stand many a laundering and still keep its excellent finish.

Fruit of the Loom



Ever since the early fifties women have bought Fruit of the Loom for making sheets, underwear, nightclothes, aprons, and many other articles. But not until recently could ready-made garments also be bought in this sturdy material-in white and in colors, guaranteed absolutely fast.

The Fruit of the Loom label is on each bolt and in ready-made garments. You can identify the white goods by the name on the selvage. For sale at almost every leading dry goods and department store.

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